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SEC. 8. That any farmer or other person desiring to sell meat on the streets of the city of Monroe shall, before offering the same, have it inspected by the meat inspector, and in order to assist in such inspection, the carcasses of all animals must contain the heart, liver, kidneys, and lungs, and the charge of the inspector for inspecting such animals brought in by farmers or others, and all other animals and carcasses inspected at slaughterhouse or other place shall be: Beeves, 10 cents each; yearlings under 200 pounds, 10 cents each; calves, hogs, shoats, pigs, sheep, lambs, goats, and kids, 5 cents each; fish, per 100 pounds, 10 cents.

SEC. 9. That the slaughterhouse keeper shall, when necessary, furnish, free of charge, pasturage for 10 days for 10 head of cattle.

SEC. 10. That if any person violates any of the sections or provisions of this ordinance he shall be fined not less than \$5 nor more than \$50, and in default of payment of said fine he shall work the same out on the public streets and alleys or other public work of the city of Monroe at the rate of \$1 per day for each day of labor performed.

MORRISTOWN, N. J.

Milk and Cream—Production, Care, and Sale. Ice Cream. (Reg. Bd. of H., Apr. 10, 1916.)

SECTION 1. No person, firm, or corporation shall sell or deliver or have in possession for sale or delivery in the town of Morristown any milk or cream without first obtaining from the board of health a permit for such sale or delivery. All permits shall expire on the 1st day of September of each year and shall be issued for a period of one year or fraction thereof. Each applicant for a permit shall state in writing the grade or grades of milk and cream he proposes to sell.

SEC. 2. No permit, as required in the section preceding, shall be issued by the board of health until there shall be paid to the said board of health for the issuing thereof and for a proper inspection and supervision of the sale of the milk the sum of \$2, and until the applicant shall have signed an agreement to observe faithfully the requirements of the board of health as set forth in this ordinance.

SEC. 3. Each permit or license to be granted as set forth in the two sections next preceding may be revoked at the discretion of the board of health if any person, firm, or corporation so licensed as aforesaid, or any of his or its employees, servants, or agents, shall violate any ordinance or rule of the board of health relating to the sale, distribution, or inspection of milk.

SEC. 4. All persons, firms, or corporations engaged in the sale of milk within the town of Morristown shall furnish to the said board of health a true statement in writing, upon blanks to be supplied by said board of health, setting forth a full and complete list of the names of persons, firms, or corporations from whom said milk was purchased, together with their full addresses and a statement of the locality in which said milk is produced; also full information as to the source of his or its water or ice supply; also, when so requested by this board or any of its officers or agents, they shall furnish the names and addresses of all persons and customers to whom said person, firm, or corporation may sell or deliver milk within said town, and said blanks when filled in as aforesaid shall be signed by the person, firm, or corporation selling said milk to whom said blank shall be tendered. If it shall appear that the source of any water or ice supply is unsatisfactory, this board may order such supply discontinued.

SEC. 5. All persons, firms, or corporations engaged in the sale of milk within the town of Morristown shall notify the board of health in writing, one week before changing or adding to the source of supply of the milk so sold by him or them within said town, of such intended change, and said notice shall also state the name or names of the producers supplying said milk and the locality from which said milk is to be

procured. Such change or addition shall be made only by permission of two members of the board on the recommendation of the dairy inspector.

Any person, firm, or corporation who is licensed to sell milk or cream in the town of Morristown shall immediately withdraw from the town any supply upon notification from the board of health that the producer of such supply has failed or refused to comply with any of the requirements that are or hereafter may be required of milk producers, or that such supply is under suspicion as a carrier of contagious or infectious disease.

SEC. 6. No milk shall hereafter be produced, sold, exposed for sale, or delivered within the town of Morristown unless it is produced and handled in accordance with the requirements of this ordinance.

If at any time any person or persons having any connection with a dairy from which milk is delivered or sold or offered for sale in the town of Morristown, or any resident member of the family of any person so situated, shall be stricken with cholera, smallpox (including varioloid), septic sore throat, diphtheria, membranous croup, yellow, typhus, typhoid, or scarlet fever, measles, tuberculosis, syphilis, or any other communicable disease that may hereafter be declared by this board to be dangerous to the public health, notice shall be given to said board of health immediately by the owner or owners of such dairy, and no milk produced from the dairy of any person, firm, or corporation failing to give notice herein required shall hereafter be sold or exposed for sale or delivered in the town of Morristown until special permission has been granted by said board.

Whenever a case of scarlet fever, typhoid, diphtheria, measles, or tuberculosis is reported to this board notice shall be sent to the milk dealer supplying the house from which such disease was reported, and from that time until permission is given by the board no bottles may be left at such house, but the milk shall be poured from the bottles into a container supplied by the purchaser. Any bottles at the house at the time of notification shall not be taken away until permission is given by the board of health.

No tickets may be used more than once.

Everything about farms, stables, dairies, milk wagons, and milk depots of dealers doing business in the town of Morristown, or of producers supplying milk used in said town, must at all times be open to inspection of the board of health, its officers, and agents, and must be kept absolutely clean and in the best sanitary condition.

SEC. 7. Milk kept for sale in any store, shop, restaurant, market, bakery, or other establishment in the town of Morristown shall be kept at a temperature not exceeding 50° F. in a covered cooler box or refrigerator properly drained and cared for, which shall at no time be allowed to become foul or malodorous through the lack of proper cleaning. Said store, shop, restaurant, market, bakery, or other establishment shall at all times when business is being carried on be open to inspection by any member of this board or its authorized agent. No store may sell dipped milk, but only milk in original bottles.

Any person, firm, or corporation selling or delivering milk in the town of Morristown by means of a wagon or other vehicle must have the name of such person, firm, or corporation and the license number plainly lettered on each side of said wagon or vehicle.

All milkers and attendants employed in any dairy the milk from which is to be sold or offered for sale or delivered in said town shall be personally clean and no milk shall be sold or delivered or exposed for sale in said town produced from dairies wherein the foregoing regulations are not enforced.

The board of health may at any time demand samples of milk and cream from any dealer.

All dairies shall be scored in accordance with score card adopted by State department of health or other score card to be adopted by this board and the board of health reserves the right to publish these scores as it sees fit.

The water supply used for watering cows or for washing utensils or hands of milkers or for cooling milk must be free from contamination. The board may have an analysis made at any time.

SEC. 8. All cows must be healthy as shown by physical examination by a registered veterinary and by tuberculin test applied yearly as hereinafter required. All reactors and those suffering from any contagious ailment must be at once removed from the herd. If ailment is of a temporary nature, such cattle may be reinstated on certificate of restored health by a competent veterinary, such certificate to be filed with the board of health.

Flanks and hind legs of cows must be thoroughly cleaned twice daily, but not within one hour before milking. Udders must be washed with clean cloth and clean water and then wiped with dry clean cloth before each milking.

The hands and udders must be kept dry during milking, and the first two streams of milk from each teat shall be rejected.

All bedding for cows must be dry and clean and soiled bedding must be removed daily. All food given to cattle shall be fresh, sweet, and wholesome.

No milk shall be sold or offered for sale or distributed in the town of Morristown unless the cows from which it is obtained have within one year been examined by a veterinary whose competency is vouched for by the State veterinary association or other proper authority; and no license for the sale or delivery of milk within the limits of the town of Morristown shall be issued to any person, firm, or corporation unless the applicant for such license has filed with the board of health a certificate of such veterinary that said cows have been tested with tuberculin. Such certificate shall be accompanied by charts showing the reaction of each individual cow of the herd and a license may be withheld or revoked unless it shall appear to the satisfaction of the board that all cows which react have been removed from the premises occupied by the herd. If more than 10 per cent of the herd react, the entire herd shall again be tested at the expiration of six months.

No cows may be added to the herd of any licensee unless certificates of satisfactory tuberculin tests of said cows have first been filed with the board of health.

If the board shall feel dissatisfied with the result of any tuberculin test, it may require the herd in question to be retested (after sufficient time has elapsed). If the retest shows that the former test was untrustworthy, the owner of the herd shall pay for the retest, otherwise the board shall pay for the same. If two or more of the retests aforesaid shall show previous tests to have been unreliable, the veterinarian whose tests have been twice disproved may be debarred from testing herds supplying milk to the town of Morristown.

SEC. 9. The tuberculin test required by this ordinance should be made in the following manner: Two preinjection temperatures shall be taken at intervals of 2 or 3 hours. The first postinjection temperature shall be taken not later than 12 hours after injection. Thereafter temperature shall be taken at intervals of 2 hours, continuing until not less than 18 hours after injection. A rise of 2° F. above the highest preinjection temperature shall be considered a reaction, provided such rise of temperature can not be shown to be due to some other cause.

SEC. 10. Cow stables must be cleaned daily and must be whitewashed as often as required by board or its agents, and not less than once every six months, unless constructed of smooth cement or painted. Every cow stable must be separate from horse stables and must be used for no other purpose than stabling cows.

Cow stables must have tight ceilings over stanchions and 15 feet beyond in every direction or to partitions if ceiling space is less than 15 feet. Ceilings must be kept clean and free from cobwebs and all other accumulations. This board may require ceilings to be painted at its discretion.

Cow stables shall have at least 2 square feet of unobstructed window glass per 500 cubic feet of air space, the windows to be arranged so as to light all portions of the stable effectively, the panes to be washed and kept clean.

Each cow shall have at least 3 feet in width of floor space when fastened in stallions, and in all cases where no adequate artificial means of ventilation is provided each animal shall have air space of at least 600 cubic feet.

All stables shall be provided with a tight, dry floor, and the manure drops or urine gutters shall be water-tight and shall be thoroughly cleaned at least twice each day.

SEC. 11. Manure must not be stored within 50 feet of cow stable nor where the cattle will have access to it, and must be removed at least once a week. No open drains for stable liquids or stagnant pools of water within 100 feet of stable or milk house or cooling room will be allowed.

No garbage or waste animal or vegetable matter shall be allowed to accumulate within 100 feet of stables or milk house or cooling room. Yards must be well drained.

SEC. 12. All pails, cans, bottles, or other receptacles or holders of milk must be thoroughly washed with clean water from a source adequately protected from contamination, soap, and washing soda and then sterilized by live steam or by boiling within one hour before being used.

Utensils badly worn, rough or rusty, or otherwise unsuitable may be condemned by this board or its agent, at discretion, and may not then be used.

No pail shall be used during the process of milking which has a top opening of a diameter greater than 8 inches. The inner surface of all milk pails and utensils shall be smooth and heavily tinned. All seams must be soldered flush.

SEC. 13. Milk must not be strained in stable, but in room or building used for no other purpose, which must be at all times kept clean, sweet, and sanitary and well ventilated and must be effectively fly screened from April 1 to November 1. No utensils or articles not used in handling of milk shall be kept in this room.

Milk or cream shall not be handled, stored, offered for sale, or sold in any stable, room used for sleeping purposes, in any room or place which is dark, damp, poorly ventilated or insanitary or in which rubbish or useless material is allowed to accumulate, or in which there are offensive odors; and no utensils used in the handling of milk or cream shall be handled, stored, or kept in any stable, room used for sleeping purposes, or in any room or place which is damp, dark, poorly ventilated, or insanitary, or in which rubbish or useless material is allowed to accumulate, or in which there are offensive odors.

No milk shall be delivered from dairies that score less than 25 per cent for equipment and 45 per cent for methods by score card adopted by this board. If any dairy which has been selling milk in accordance with this section shall upon visit of inspection score less than these requirements such dairy shall be at once debarred from selling milk until a subsequent inspection shall make it clear that the score is again up to the standard required.

No milk shall be sold in the town of Morristown which is obtained from a dealer who handles in part a supply not approved by this board, and no person, firm, or corporation shall deliver or offer for sale in the town of Morristown any milk unless the entire supply which he handles complies with the requirements hereinbefore set forth, unless satisfactory evidence is given this board that the two supplies are kept separate. No milk or cream shall be sold in the town of Morristown unless the container in which it is delivered has plainly marked thereon the name of either the producer or the vender of the milk or cream.

No milk or cream that contains any appreciable amount of sediment or foreign matter shall be sold, offered for sale, or delivered in the town of Morristown, regardless of whether or not the bacteria count exceeds the limit set by this section. "Appreciable amount of sediment" shall be construed to mean anything more than a few minute particles in a quart of milk.

All milk must be delivered to consumers in bottles which must remain intact from the time they are first filled until they reach the consumer. But this board may from time to time, by resolution, allow milk to be delivered in cans to manufacturers and bakers and institutions to be used only for manufacturing, baking, and cooking purposes, this board to reserve the right to withdraw such privilege at any time.

The board of health may, from time to time, when in its opinion the public interest may require, permit, by resolution, the sale of milk that is produced under conditions other than as herein specified, provided that a written statement signed by the consumer be filed with the board stating that such milk or cream will be used only for cooking purposes.

No bottles shall be filled on wagons, and no dipped milk shall be sold at any time or place.

All milk must be cooled to a temperature of 50° F., or lower, within two hours after milking, and kept at this temperature until delivered to consumers.

Milk shall not be sold from any cow that has calved within 5 days nor from any cow within 30 days of normal time of calving.

No preservatives or other foreign substance shall be added to milk.

All milk bottles must be truly labeled, "Certified," "Grade A," "Grade A pasteurized," or "pasteurized."

All caps used on milk bottles shall be approved by the board of health as to type before being used.

SEC. 14. The following grades are hereby established for milk to be supplied in the town of Morristown:

(1) *Certified*.—Must be certified by an association competent to certify, in accordance with act of legislature approved April 22, 1909.

(2) *Grade A*.—May be pasteurized. If raw must have bacterial count of less than 60,000 per c. c. for milk and 300,000 for cream at time of delivery to consumers. Grade A pasteurized, 10,000 for milk and 50,000 for cream. All grade A milk must be produced under the following requirements.

All milkers and handlers of milk must be examined by a competent physician; who must certify them to be free from contagious diseases and must certify that stool tests for typhoid bacilli have been made by a competent bacteriologist three times at intervals of one week with negative result. The Widal test must also be applied by said physician. Reexaminations require stool tests and Widal test only once annually.

Such certificate shall be furnished this board during August, 1916, and thereafter in November, March, May, and August of each year.

But the board may require such examination at any time, and all new milkers and handlers of milk must furnish these certificates before taking up such duties. Any milker or handler of milk who is ill from any cause shall be immediately excluded from the dairy and notice thereof be sent to the office of the board of health and he shall not resume his duties until permission is given by this board on receipt of a certificate signed by a regularly licensed physician showing freedom from illness.

No open privy or overflowing cesspool shall be allowed within 500 feet, or pigpen within 300 feet, of any milking stable on premises where grade A milk is produced. Stable yards on such premises shall be kept clean and the manure removed to at least 200 feet from stable.

Milkers to wear clean washable suits of light color. Hands must be washed with soap and water before each milking and dried on clean towel.

All grade A dairies must score not less than 55 per cent for methods and 30 per cent for equipment.

Overshield caps must be used, of a pattern approved by the board, and capping must be done by machine or by operator wearing sterilized rubber gloves.

(3) *Grade B*.—All milk other than certified and grade A which complies with requirements shall be pasteurized in accordance with section 15, and constitutes grade B.

The bacteria count after pasteurization shall not exceed for milk 30,000 and for cream 150,000.

Milk and cream must be delivered to consumer within 24 hours of pasteurizing.

SEC. 15. Pasteurization must be done at a temperature of 145° F. to be maintained 30 minutes. All apparatus used for this purpose must be approved by this board.

All pasteurizing apparatus must be equipped with an automatic time and temperature recording device and the daily records shall be kept on file for a period of one month and shall be exhibited to any agent of this board upon request. Bottles shall be plainly labeled "Pasteurized," and plainly dated with date of pasteurization.

The apparatus used for pasteurizing must be taken apart every day and thoroughly cleaned and sterilized with live steam or boiling water.

Milk must be bottled and capped immediately after pasteurization on the same premises. Caps shall be approved by this board and shall be adjusted either by machinery or by person wearing sterilized rubber gloves.

All cream, skimmed milk, and buttermilk must be pasteurized unless they are either made from previously pasteurized milk or conform in all respects to requirements for certified or grade A milk.

No milk shall be pasteurized more than once.

SEC. 16. All persons engaged in the sale of ice cream in the town of Morristown shall file with this board before the 1st day of June of each year a true statement of the place where the milk and cream to be used is produced or of the place of manufacture and from whom said ice cream is purchased. All premises where ice cream is manufactured for sale in the town of Morristown shall be kept in a thoroughly sanitary condition and shall be open to this board for inspection at any time. No refrozen ice cream nor any ice cream, one or all of the various ingredients of which could not be sold separately under this ordinance, shall be sold or offered for sale in the town of Morristown except as follows:

The board of health may, from time to time, when in its opinion the public interest may require, permit, by resolution, the sale of ice cream that is manufactured from milk and cream that could not legally be sold as milk and cream provided that a statement be filed with this board setting forth the source of supply of the milk and cream used and guaranteeing that all such milk and cream will be boiled before being frozen. Such permission may be withheld if the source of such milk and cream is not satisfactory to this board.

No person shall sell or offer for sale in the town of Morristown any ice cream that contains over 500,000 bacteria per cubic centimeter, measurement to be made immediately after the ice cream has been reduced to a fluid condition.

SEC. 17. No butter, cheese, pot cheese, or other product made wholly or in part from milk the sale of which has been forbidden in the town of Morristown, shall be sold in said town.

SEC. 18. All caps used on bottles as required in this ordinance shall be kept in a clean and sanitary place properly protected from dirt and dust. When date is placed on caps, dating shall be done after cap has been put on bottle.

SEC. 19. Any person, firm, or corporation who shall fail to comply with or shall violate any of the provisions of this ordinance shall, on conviction, be punished by a fine of not less than \$10 nor more than \$100 in the discretion of the court or magistrate before whom the complaint is made.

SEC. 20. The provisions of the sanitary code of the board of health of the town of Morristown approved December 10, 1906, regulating the production and sale of milk for use in Morristown, N. J., are hereby repealed, such repealer to take effect on August 31, 1916.

SEC. 21. This ordinance shall take effect on the 1st day of September, 1916, except as otherwise herein provided.